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Tuesday, October 28, 1930.

U. S. Department of Agriculture

Housekeepers' Chat

NOT FOR PUBLICATION

Subject: "Storing Summer Clothes." Program includes recipe for Vegetable Soup, from Bureau of Home Economics, U. S. D. A.

Bulletins available: "Fitting Dresses and Blouses," and "Home Methods of Removing Stains."

November is just around the corner -- just around the northeast corner of the calendar, waiting for a chance to poke his hoary head inside our door, and whistle a warning whistle.....Old King Winter's advance agent.

But before we listen to November, there's time to look over our summer clothes, and decide what should be done with them. "Storing Summer Clothes" is the title of an article I read the other day -- an article worth sharing.

"It is of great advantage to pack away, in the same chest or trunk with sewing supplies, clothes laid aside for the summer season," says our writing friend -- I don't know her name.

"Some rainy afternoon in the fall, one will feel just in the mood to look over summer clothes, and decide what disposal should be made of them. Those that need mending should be tied together in one package; those to be made over or cut down may form another parcel; and into still another should go everything that may be used for crocheted or hooked rugs. Clothing that will be outgrown by next season should be given away immediately to some charitable institution, if there are no friends who would welcome it.

"This leaves room in the chest for the bargains in fabrics for summer wear, that may often be picked up in the fall of the year. If you carry always in your handbag a list of the amounts necessary to make each child's garments, together with a notebook in which to sketch pretty things seen in shop windows, you may buy materials for very attractive garments, for so little as to make the clothing budget go half as far again."

Now that's something worth remembering. Do you have a small notebook which conveniently fits your shopping bag? Do you keep in it the amount of material it takes to make a dress for Betty Jean, and a play suit for Jimmy? Whether you are an artist or not, you can sketch pretty things you see in the shop windows, buy the material this fall, and make next spring's clothes this winter. Of course one must allow for the children's growth -- up and across. Jimmy is shooting up like a weed! Before many years he'll be in long trousers.

"Gradually will occur opportunities for mending the articles in the trunk," continues our practical friend. "As they are made ready to wear again, they may be packed in boxes, which are labeled and stored away on a closet shelf, if room in the chest is desired for other purposes. Before such final disposal, however, wash the starch out of tub frocks to prevent rotting of the fabric, and see that all garments are perfectly clean and ready to put on, except for pressing.

"Winter days will come when you will find it a delight to remodel old garments or dye them, to make new clothes from old, or to fashion pretty things from the yard goods laid away."

She also advises us to buy thread and trimming when we buy yard goods, so we'll be all ready to start, when we're inspired to cut out a dress for Betty Jean, some time in January.

What do you do with children's stockings which have holes at the knee? Make them over into socks for the child next smaller in size, recommends our friend. They can be worn when warm weather comes 'round again. Cut from the top of the stocking a piece measuring about an inch and a half, to form the cuff of the sock. Then cut off the leg -- this sounds quite barbarous -- cut off the leg on the line where the top of the sock should come. With the sewing machine, sew together the raw edges of the cuff and the sock, so the seam comes on the right side of the sock. Pull the material slightly, to allow for stretching when the sock is put on. These are fine for playtime, easily made, and a saving of money.

If you do not have a trunk or chest for the summer clothes materials, you can make one from a wooden box, of a size that can be slipped under a bed when not in use. The box may be mounted on casters, and equipped with a couple of handles, like those sold for screen doors. The top of the box can be fastened to the lower part with hinges, and, if you're an artistic person, you may want to cover the box with chintz.

I haven't much to add, to the advice on "Storing Summer Clothes," There are two bulletins I'd want in my summer-clothes chest -- "Stain Removal from Fabrics," and "Fitting Dresses and Blouses." If I were making

1. The first part of the paper discusses the importance of maintaining accurate records of all transactions.

2. It then goes on to describe the various methods used to collect and analyze data, including interviews, surveys, and focus groups.

3. The results of the study are presented in a series of tables and graphs, showing the distribution of responses across different categories.

4. Finally, the paper concludes with a discussion of the implications of the findings for future research and practice.

5. The authors also provide a list of references to other relevant studies in the field.

6. In addition, they include a section on the limitations of the study and suggestions for further investigation.

7. The paper is well-organized and easy to read, with clear headings and subheadings.

8. The data is presented in a clear and concise manner, making it easy to interpret.

9. The conclusions are well-supported by the evidence presented in the paper.

10. Overall, this is a high-quality piece of research that provides valuable insights into the topic.

11. The authors have done a great job of presenting their findings in a clear and accessible way.

12. This paper is a valuable contribution to the field and should be read by anyone interested in the topic.

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children's clothes, I'd send for all the clothing leaflets published by the Bureau of Home Economics -- "Ensembles for Sunny Days," "Suits for the Small Boy," and "Play Suits for Winter." Then -- some day when you're in the mood, you'll have all sorts of attractive illustrations to choose from.

I haven't forgotten what I promised you yesterday -- a recipe for Vegetable Soup, with 12 ingredients, made with an old-fashioned soup bone. Let's write it now, before we become quite lost in the subject of clothes. Twelve ingredients, for Vegetable Soup:

1 large soup bone, cracked	1 cup finely diced carrots
3 quarts cold water	1 cup finely diced turnips
4 tablespoons fat	2 cups finely diced potatoes
1 green pepper, chopped	2 cups tomato juice and pulp
1 cup chopped onion	3 tablespoons salt, or to taste, and
1-1/2 cups chopped celery and leaves	1/4 teaspoon pepper.

Twelve ingredients, for Vegetable Soup: (Repeat)

Wash the soup bone. Be careful to remove all small loose pieces of bone. Put the bone in a large kettle. Cover with the cold water. Simmer for 2 hours. Remove the bone from the broth. Cook all the vegetables, except the tomatoes, in the fat in a skillet for about 10 minutes. Stir frequently. Add the vegetables, tomato, salt, and pepper to the broth. Simmer until the vegetables are tender but not broken. Serve the meat with the soup or save it for hash or croquettes.

This makes a rather large quantity of soup, but it is equally good reheated and served another day.

Tomorrow we'll have another menu and a recipe for Scalloped Oysters and Rice. That's a dish the children will like.

Wednesday: "Furnishing the Nursery."

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